

IN THE CLAIMS

Please replace the claims with the following rewritten listing:

1. (Currently Amended) A process for the manufacture of intermediate food products in a form of hydrated concentrates of myofibrillar proteins from fish flesh, said process comprising the following steps:

- an initial pulp of minced fish flesh is prepared from fish fillets;
- said initial pulp is washed with water to obtain a washed pulp containing a residual fraction of lipids and sarcoplasmic proteins comprised between 0.1 and 3% of the weight of the pulp;
- said washed pulp is refined in the wet state by removing a fraction of impurities;
- the refined pulp is mixed until it is in a form of a homogeneous emulsion;
- the emulsified pulp is drained to produce a densified pulp;
- cryoprotectants are added to the densified pulp to form a final pulp suitable for freezing;
- the final pulp is packaged in a form of blocks;
- and said blocks are frozen.

2. (Previously Presented) The process as claimed in claim 1, wherein the pulping operation is coupled with addition of water.

3. (Previously Presented) The process as claimed in claim 2, wherein the water is added in a ratio of at least one volume of water to three volumes of pulp.

4. (Previously Presented) The process as claimed in claim 1, wherein the pulping operation is carried out as a function of a density gradient of the fish fillets.

5. (Previously Presented) The process as claimed in claim 1, wherein the washing operation is composed of the following steps:

- water is added to the initial pulp and the whole is mixed to form a water-pulp mixture;

- the water-pulp mixture is centrifuged and the resulting water is removed;
- and the centrifuged pulp is washed continuously with water.

6. (Previously Presented) The process as claimed in claim 5, wherein in the centrifugation step, a volume of water removed is between 80 and 95% of a volume of water initially used.

7. (Previously Presented) The process as claimed in claim 1, wherein the mixing operation is carried out until the homogenized pulp is in a form of an emulsion with a stability of more than 10 minutes.

8. (Previously Presented) The process as claimed in claim 1, wherein the mixing step is followed by a deodorization of the emulsified pulp in which the latter is evacuated.

9. (Previously Presented) The process as claimed in claim 1, wherein the operation for draining the emulsified pulp is carried out by centrifugal decantation.

10. (Previously Presented) The process as claimed in claim 1, wherein the final pulp is subjected to a cold extrusion operation during addition of cryoprotectants.

11. (Withdrawn) An installation for carrying out the process as claimed in claim 1, comprising:

- a pulping device also provided with a waste recovery trough (139);
- a pulp washing device provided with a system for discharging the wash waters;
- a pulp refining device provided with a system for discharging the fraction of impurities removed;
- a continuous pulp mixing device;
- a pulp draining device provided with a system for discharging the liquid fraction;
- a device for adding cryoprotectants to the pulp;

a device for forming the pulp into blocks;
and a device for freezing the blocks.

12. (Withdrawn) The installation as claimed in claim 11, wherein the pulp pulping device comprises a cylindrical sieve having perforations of different diameter according to a linear gradient ranging from 0.2 to 0.4 mm and a variable-pitch endless screw conveyor placed inside said sieve, which is provided upstream with a hopper.

13. (Withdrawn) The installation as claimed in claim 11, wherein the washing device comprises:

a refrigerated double-chamber tank equipped with a pipe for optional addition of water and with mixing equipment;

a screen centrifuge;

and a continuous washing device comprising of a refrigerated double-chamber cylindrical tank equipped with a pipe for the addition of water, and with mixing equipment.

14. (Withdrawn) The installation as claimed in claim 11, wherein the pulp mixing device is a static continuous mixer of the LPD (low pressure drop) type.

15. (Withdrawn) The installation as claimed in claim 11, further comprising a deodorization device located behind the mixing device.

16. (Withdrawn) The installation as claimed in claim 11, wherein the pulp draining device is a centrifugal decantation device.

17. (Withdrawn) The installation as claimed in claim 11, further comprising a cold extrusion device allowing the addition of cryoprotectants.

18. (Withdrawn) The installation as claimed in claim 11, wherein the cold extrusion device comprises:

a conveyor of the hooded screw conveyor type;
a controlled-throughput ram;
and a double-screw extruder equipped with means for monitoring and regulating pressure.

19. (Currently Amended) Surimi-base and other intermediate food products obtained from oily fish by the process as claimed in claim 1, ~~wherein a residual fat content is between 0.1 and 1.5%.~~

20. (Withdrawn) Surimi-base and other intermediate food products as claimed in claim 19, wherein the oily fish are sardine, scad, mackerel or sardinella.

21. (Previously Presented) The process as claimed in claim 2, wherein the pulping operation is carried out as a function of a density gradient of the fish fillets.

22. (New) The process of claim 1, wherein said initial pulp is washed to obtain a washed pulp containing a residual fraction of lipids and sarcoplasmic proteins comprised between 0.1 and 3% of the weight of the pulp